



## SNACKS

Warm Olives 15   
garlic and orange

Soybean Hummus by Anita Stewart 17  
 baby vegetable crudité's, cornbread

Snow Crab Rillettes 29  
watercress, crème fraîche, rye crisps

Whipped Ricotta 19  
spring radish, parsley pistou, rye crisps

East Coast Oysters (6pc) 27  
house hot sauce, lemon, horseradish

## APPETIZERS

Basil Pistou Vegetable Broth 20  
tomato, celery, honey mushrooms, parmesan

House Greens 20  
Granny Smith apple, kohlrabi, hazelnut crumb,  
pecorino pepato, maple vinaigrette

East Coast Lobster and Leek Terrine 34  
foie gras, poached rhubarb, water vinaigrette

Heirloom Beet Salad 24   
sorrel, strawberries, toasted cashews

Seared Albacore Tuna 28  
charred cucumber, pistachio dukkah,  
coriander yogurt

## PASTA

Beef Short Rib and Gnocchetti 43  
smoked stracciatella, grilled carrots, carrot top anchovy pistou

Lumache 36   
roasted seasonal mushrooms, miso, toasted pecans

Goat Cheese Gnudi 38  
english peas, ham hock nage, pickled ramps

Stuffed Pasta MP  
inspired weekly

## MAINS

Asparagus Risotto 37  
Carnaroli rice, barley, fresh cheese  
Pan Roasted Pacific Halibut 57  
soft herb crust, cherry tomatoes, zucchini, spot prawn sauce

Roasted Lamb Sirloin 53  
Tokyo turnip, bok choy, stone fruit chutney, olive jus

Pan Seared Scallops 55  
brassica, ginger sauce, crème fraîche

Daily Cut of Beef MP  
grilled and served with seasonal garnishes